

[54] **PROCESS FOR THE PREPARATION OF SOLUBLE COFFEE**

[75] Inventors: Gary V. Jones, Bremen, Fed. Rep. of Germany; Stuart A. Stein, Hoboken, N.J.; David Kaganoff, New York, N.Y.

[73] Assignee: General Foods Corporation, White Plains, N.Y.

[21] Appl. No.: 151,354

[22] Filed: Feb. 2, 1988

[51] Int. Cl.⁴ A23F 5/24; A23F 5/50

[52] U.S. Cl. 426/387; 426/594

[58] Field of Search 426/386, 387, 594

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,248,233 4/1966 Brent et al. 426/387 X
3,345,182 10/1967 Huste et al. 426/386
4,379,172 4/1983 Liu 426/386

4,474,820 10/1984 Hawes et al. 426/387

Primary Examiner—Joseph Golian

Attorney, Agent, or Firm—Daniel J. Donovan; Thomas R. Savoie

[57] **ABSTRACT**

This invention is designed to obtain desirable flavor and aroma volatiles during processing of an aqueous coffee extract obtained from roasted and ground coffee. The overall process of preparing soluble coffee by spray drying a concentrated aqueous extract is improved by employing a stripper to remove up to 20% of the extract prior to concentration and to recover non-condensable and condensable aromas in cold water using an absorber having 4–48 plates and a 0.1/1 to 30/1 L/V ratio prior to reintroducing the absorbed aromas into the concentrated coffee extract and spray drying it to give an aromatized dry soluble coffee.

2 Claims, 2 Drawing Sheets

